

A

Adjusting Moisture and Fat Loss or Gain 71, 72 Age Groups 12, 17, 20, 21, 22, 23, 86, 87 Aggregating data 93 Alternate ingredients 61 As purchased 28, 41, 44, 68, 69 As served 44

C

Calories 6, 10, 12, 76, 100, 101 Carbohydrate 3, 57, 114 Cholesterol 6, 10, 11, 76, 101, 110 CN Database 26, 27, 34, 40, 41, 50, 60, 62, 76 Combining Lunch and Breakfast 29, 30 Commercially prepared foods 41

D

Date range for menu analysis 91 Description of Food item 54 Determining number of servings 46, 91

Ξ

Edible Form of Food 28, 45 Errors, common in data entry 98 Evaluating menus 100, 101, 102

F

Fat Gains 71, 72, 75

Fiber, dietary 10, 11, 76, 110

Field trip menus 97

Food cateogry, assigned 55

Food items

adding 54, 55, 56, 57

modifying or deleting 58

selecting the correct item 54

Food product descriptions 49, 54

Food production records 43, 50, 51

Foods of Minimal Nutritional Value (FMNV) 27, 112

Fortification 30

G

 $\textbf{Grade Groups} \ 11, \ 12, \ 13, \ 14, \ 15, \ 16, \ 17, \ 18, \ 19, \ 23, \ 86, \ 87$

Identification number of food item or ingredient 54 Identification number of recipe 74 Ingredients, adding 54, 55, 56, 57, 58 Ingredients, Modifying or deleting 58

L

Leftovers 102, 103, 106 Leftovers, documentation 105, 123

U

USDA Nutrient Database 26, 40, 41 USDA Quantity Recipes 26, 42, 43, 60, 61, 79 USDA Standard Reference Foods 40

V

Vegetables, conversions for recipes 66, 67

W

Weighted averages 29, 91, 94, 122 **Whole Foods** 25, 30, 31

Y

Yield Factor Method 28, 45, 63, 66, 67, 69, 70 78 **Yield information** 26, 45, 68, 69

127



